AL-KISA FOUNDATION

UNDER THE CLOAK OF GUIDANCE AND MERCY

Milad un-Nabi Recipes

SHEER KHURMA

Ingredients:

- 3 Tbsp Ghee, divided
- ¼ Cup Pistachios, chopped
- ¼ Cup Slivered Almonds
- ½ Cup Thin Vermicelli, broken up
- 5 Cardamom pods (or ½ tsp Cardamom Powder)
- 1 qt. Milk
- 6 oz. Evaporated Milk
- 3-6 oz. Condensed Milk
- ¼ Cup Sugar
- 1 tsp Saffron

Instructions:

1. Turn Instant Pot to saute mode. Add 1 tbsp ghee. Then, add almonds and pistachios. Roast for 2 to 3 minutes.

2. Remove nuts and add in 2 tbsp ghee. Then add in the vermicelli and cardamom and roast until golden brown, about 2-3 minutes.

3. Add milk, evaporated milk, condensed milk, ¼ cup sugar, and saffron, and give it a quick stir.

4. Close the Instant Pot lid and make sure the pressure valve is turned to sealing. Cook on Manual Low Pressure for 5 minutes. Allow the pressure to release naturally.

5. Open the Instant Pot and add additional milk/condensed milk to bring the sheer khurma to your desired consistency and sweetness.
   Tip: Sheer khurma will continue to thicken as it cools down, so you can also add more milk as needed or just before serving.

6. Turn Instant Pot to saute mode. Bring the sheer khurma to a gentle boil, stirring frequently.

7. Top with sliced nuts and enjoy hot or chilled! Remember to recite a Fatihah before eating!

MASJID AN-NABI SUGAR COOKIES

Cookie Ingredients:

- ¾ Cup (170g) Butter, softened
- ¾ Cup (150g) sugar
- 1 Large Egg, at room temperature
- 2¼ Cups (281g) Flour
- ½ Tsp Baking Powder
- ½ Tsp Vanilla
- Masjid cookie cutter

Instructions:

1. In a stand mixer, cream the butter until smooth, about 1 minute. Add the sugar and beat on high speed until light and fluffy, about 3 or 4 minutes. Scrape down the sides and bottom of the bowl as needed.

2. Add the egg and vanilla and beat on high until fully combined, about 2 minutes. Scrape down the sides and bottom of the bowl as needed.

3. Whisk the flour, baking powder, and salt together in a medium bowl.

4. Turn the mixer down to low and add about half of the flour mixture, beating until just barely combined.

5. Add the rest of the flour and continue mixing until just combined. If the dough still seems too soft, you can add more flour until it is a better consistency for rolling.

6. Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment to about 1/4 in. thickness.
   Stack the pieces (with paper) onto a baking sheet and refrigerate for at least 1 hour and up to 2 days.

7. Once chilled, preheat oven to 350°F. Cut out the Masjid shapes and place on a baking sheet. Chill again for a few minutes. Bake cookies for 9 minutes, until edges are nice and golden.

MASJID AN-NABI SUGAR COOKIES

Buttercream Frosting Ingredients:

- ½ Cup Butter
- ½ Cup Powdered Sugar
- 1 Tsp Vanilla
- 1 Tbsp Milk
- Sprinkles (optional)
- Candies (optional)

Instructions:

1. While cookies are baking, prepare the frosting by creaming together the butter and sugar until nice and fluffy. Add in the vanilla and a splash of milk.

2. Once the frosting is well mixed and fluffy, add in green food coloring and stir until it is incorporated.

3. Use an angled spatula or butter knife to spread frosting on cooled cookies and decorate with sprinkles and other candies.